Fava (yellow split pea dip)

1 cup dried yellow split peas
4-5 cups water
4 tablespoons lemon juice
salt to taste
olive oil to taste

In a saucepan, bring the water to a boil. Stir in the split peas, then reduce heat to a slow boil. If split peas begin to stick to the pan, add a splash more water. Stir occasionally. Cook the split peas until very soft, about 40-45 minutes.

Puree with cooked split peas using a food processor, blender, or stick blender; or simply mash with a spoon. Add lemon juice and salt to taste, and process again. Add olive oil and process again to make a smooth sunny yellow puree.

Garnish with chopped parsley of the traditional chopped onions and capers. Serve as a dip with crunchy vegetables, or spread on crackers or bread.

Fava will thicken as it cools. It keeps well in a covered container in the refrigerator.